

Antipasti

Baked Clams \$12

L.I. Little Necks – EVOO – Garlic – Toasted “Casino” Crumbs – Charred Lemon.

Flash-Fried Calamari \$13

Semolina – Arrabbiata Sauce – Garlic Aioli.

Octopus a la Plancha \$15

Fingerling Potatoes – French Beans – Preserved Campari Tomatoes – Broken Sun-Dried Tomato & Olive Vinaigrette.

Cast Iron Seared Jumbo Shrimp \$14

Warm Baby Spinach – Chick Peas – Red Onion – Grape Tomato – Lemon Vinaigrette.

Braised Tuscan Short Rib Meatballs \$10

Mini Gorgonzola Polenta “Cakes” – Horseradish Gremolata – Pickled Red Onion – Barolo Jus.

Steamed P.E.I. Mussels \$12

Pancetta – Blistered Tomato “Toast” – Fresno Chili Brodetto.

Baby Artichoke “Milanese” \$13

Whipped Goat Cheese – Mandarin Orange Jam – Crispy Garlic – Green Herb Breadcrumbs.

Crispy Berkshire Pork Belly \$13

Apple – Fennel – Frisee – Red Grapes - Toasted Pignoli - Chili Infused Wild Flower Honey.

Per Condividere

(For Sharing)

Salumi & Formaggio Any Three \$16 Any Five \$21

Marinated Olives – Cornichons – Fig Mostarda – Charred Ciabatta.

Prosciutto di Parma

Calabrese Salami

Secla Speck

Fra’ Mani Soppressata

Hudson Valley Smoked Duck Breast

Burrata

Smokehouse Bleu

Dofino Fontina

Humboldt Fog Goat Cheese

Mitica Asiago

Speck & Arugula Flatbread \$13

Whipped Ricotta – Fig Preserves – Fontina – Wild Flower Honey – EVOO.

Insalata

Chopped “Tuscan” Salad \$11

Baby Romaine – Tomato – Cucumber – Red Onion – Chick Peas – Ricotta Salata – Kalamata - Lemon-Honey Vinaigrette.

Our Caprese \$12

Creamy Burrata – Heirloom Tomatoes – Thai Basil – Aged Balsamic – Wild Arugula.

Tuscan Caesar \$10

Baby Kale – Romaine – Ciabatta Croutons – Pecorino Cheese – Eggless Caesar Dressing.

The Panzanella \$13

Baby Arugula – Grana – Pepperonchini – Salumi – Oregano Vinaigrette – Charred Sour Dough – Pancetta Chip.

Split Plate Charge \$7

**Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions*

Primi

Ask Your Server About Our Gluten Free Pasta Option.

Orchiette Toscana \$18

Sweet & Spicy Italian Sausage – Broccoli Rabe – Garlic Confit – Whipped Herb Ricotta.

Fresh Papardelle \$20

Veal Ragu “Bolognese” – San Marzano – Touch of Cream – Pecorino Romano.

Homemade Ricotta Gnocchi \$21

Roasted Lemon Pepper Chicken – Burrata – Baby Spinach – Sun-Dried Tomatoes – Casino Crumbs.

Fresh Linguini ai Frutti di Mare \$25

Little Neck Clams – Calamari – Tiger Shrimp – Sea Scallops – P.E.I. Mussels – San Marzano – Dried Chili.

Hand Rolled Tortelloni \$27

Maine Lobster & Shrimp – Asparagus & Leek Ragout – Calabrese Brodetto – Frizzled Leeks.

Secondi

Jumbo Shrimp & Wild Mushroom Risotto “Carbonara” \$25

Pancetta – Spring Peas – Pecorino Romano – Farm Egg – Truffle Drizzle – Black Pepper.

Diver Sea Scallop Saltimbocca* \$28

Prosciutto Wrapped – Sage Risotto – Summer Truffle Butter – Veal Jus.

Atlantic Salmon* \$24

Tuscan Farro - Hazelnut Pesto – Garden Vegetable Salsa Verde – Bell Pepper Oil.

“Oscar” Meets “Florentina” Fillet of Sole \$27

Blue Crab Crusted Sole – Sautéed baby Spinach – Vegetable Orzo – Lemon-Chardonnay Butter.

Branzino Two Ways

Whole Branzino a la Plancha Rustica \$MKT

French Bean-Fennel & Cured Olives – Roasted Eggplant “Jam” – Citrus-Garlic Rosemary “Pesto”.

Or

Branzino Fillet a la Cioppino \$MKT

Little Neck Clams – Tiger Shrimp – P.E.I. Mussels – Vegetable Cioppino “Stew” – Saffron Rouille.

French Chicken Breast a la Scarpiello \$22

Roasted Potato – Broccoli Rabe – Cippolini Onion – Sweet Italian Sausage – Cherry Pepper – Lemon EVOO.

18oz Black Angus Kansas City Strip Steak* \$36

Bone In - Porcini Dusted – Tuscan Potatoes – Roasted Asparagus – Peperonata – Veal Jus.

16 oz Parmesan Crusted Veal Chop* \$42

Puttanesca Orzo – Tomato Fondue – Buffalo Mozzarella.

14 oz Brined Berkshire Pork Chop* \$25

Roasted Fingerlings – Caramelized Cippolini Onions – Roasted Peppers – Baby Artichokes – Cherry Pepper Jus.

Contorni \$8

Tuscan Potatoes

Roasted Fingerling Potatoes

Vegetable Orzo

Sautéed Baby Spinach

Broccoli Rabe

Roasted Asparagus

Split Plate Charge \$7

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